

# Kenosha Country Club



## Executive Chef

Kenosha Country Club, a Donald Ross course and full-service private country club, is currently seeking an Executive Chef. We are looking for an energetic individual with 3 or more years of experience to join our fantastic club team who can run the day to day operations of the club's kitchen.

### Job Responsibilities Include:

- \*Direct the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts and other foods.
  - \*Plan and price menu items; order supplies; keep records and accounts.
  - \*Supervises and participate in cooking and baking, and preparation of foods.
- \*Writes weekly schedules according to business and makes adjustments as business dictates.
  - \*Modify work procedures or processes to meet deadlines.
- \*Must participate in checking of all purchased supplies for quality and account for each delivered item.
  - \*Must be willing to work the line (cold or hot) and assist in any area of the kitchen as needed.
  - \*Conduct training for personnel and monitor work performance.
  - \*Establish food handling guidelines and adherence to health department regulations.
- \*Oversees regular inspections of the entire kitchen including the coolers/freezers and dishwashing areas.
  - \*Meet with sales representatives in order to negotiate prices and order supplies.
- \*Conduct annual assessment of vendors to ensure the club is receiving the best price and best quality.
  - \*Determine how food should be presented and create decorative food displays.
  - \*Demonstrate new cooking techniques and equipment to staff.
- \*Meet with members to discuss menus for special occasions such as weddings, parties and banquets.
  - \*Arrange for equipment purchases and repairs.
- \*Must maintain effective communication with all of the kitchen staff and be responsive to staff suggestions and concerns, and work to resolve any issues.
  - \*Other duties as assigned by the General Manager.

### Qualifications:

- \*Culinary degree preferred or equivalent education and experience.
- \*3 years minimum experience as an Executive Chef or Sous Chef preferably in a private club, high-end restaurant or hotel.
- \*Knowledge of business and management principles involved in strategic planning, resource allocation, leadership technique, production methods, and coordination of people and resources.

- \*Knowledge of principles and methods for curriculum and training; teaching and instruction for individuals and groups, and the measurement of training effects.
- \*Positive attitude, professional manner and appearance in all situations.
- \*Dedication and commitment to excellent member service.

Base Salary of \$80,000 - \$85,000  
Annual bonus plan and holiday bonus  
Medical, Dental & Vision Insurance  
Paid Time Off  
Employee Meal

Please submit a cover letter and resume to –

Dedra Rippee  
General Manager  
Kenosha Country Club  
500 13<sup>th</sup> Avenue  
Kenosha, WI 53140  
[dedra@kenoshacountryclub.com](mailto:dedra@kenoshacountryclub.com)

No Phone Calls Please